

Lunch Menu



APPETIZERS

- Oysters Rockefeller** \$12
Traditional rockefeller style
- Clams Casino** \$11
Baked with peppers, onions and bacon
- Colossal Crab Cocktail**..... \$13
- Jumbo Shrimp Cocktail**..... \$12
- Bang Bang Shrimp**\$11
Crispy gulf shrimp tossed in our spicy remoulade
- Coconut Shrimp** \$12
Mango pico de gallo, sambal mango gelee
- Fried Calamari**.....\$14
- Steamed Clams**..... \$13
- Tuna Tartare*** \$12
Sashimi grade tuna, sesame soy dressed served over guacamole and chips
- Bacon Wrapped Scallops**.....\$14
Raspberry chipotle compote
- Crab Cake** \$15
Spring onion aioli
- Grilled Octopus**..... \$15
Green goddess aioli, tabbouleh couscous, grilled cucumber,
- Crab Stuffed Mushrooms**.....\$12
- Prince Edward Island Mussels**...\$11
Fra Diablo sauce

RAW BAR

"We offer a daily variety of oysters. Our staff is pleased to inform you of today's selection and particular tasting notes."

- 1/2 Dozen Clams*** \$8
- Dozen Clams***\$13
- 1/2 Dozen Oysters*** \$14
- Dozen Oysters*** \$24

BUILD YOUR SEAFOOD TOWER

Pick 5 or more items

- 6 Oysters***\$12
- 6 Clams***\$6
- 6 Cocktail Shrimp**\$12
- 1/4 Colossal Crab Cocktail**\$13
- Tuna Tartare***\$10
- 1/2LB Alaskan Snow Crab**\$19
- 1/2LB South African Lobster Tails**\$24
- 1LB Mussels**\$11

SOUPS

- New England Clam Chowder**.....\$8
- Crab Bisque**.....\$9

SALADS

- Brown Rice Seared Salmon**..... \$16
Toasted walnuts, red onion, peas, spinach, spring onion & mint tossed w/ a light lemon dressing.
- Blackened Chicken Caesar**.....\$15
Grilled chicken breast, shaved Parmesan, croutons, our house Caesar dressing
- Crab Salad**.....\$16
Lump crab, avocado, jalapenos, red onion, lime. Served in a tomato cup w/ fried won-tons
- Bleu Cheese Steak Wedge**..... \$16
Baby iceberg, fresh bleu cheese, bacon, cherry tomato, frizzled onions topped w/ a marinated 6oz sliced sirloin

ENTREES

All served with coleslaw, house pickled medley, french fries

- House Specialty Crabcakes**.....\$29
Two twin 4oz crab cakes, all crab no filler
- Lump Crab**.....\$28
Served warm with brown butter
- Broiled Seafood Combo #2**.....\$36
Lump crab, lobster tail, shrimp, scallops and stuffed mushroom
- 6 oz Filet*** \$34
- Two 5oz Tails**\$37

HANDHELDS

All served with coleslaw, house pickled medley, french fries

- Crab Cake Sandwich**\$15
Maryland style crab cake, citrus aioli, spring mix
- Bang Bang Shrimp Tacos**.....\$14
Flour tortillas, classic bang bang shrimp, zesty red cabbage, fresh cilantro avocado lime aioli
- Tuna Poke Wrap**.....\$15
Lettuce wrapped tuna tartare, anheim peppers, seaweed salad, cilantro, avocado cream
- Walnut Street Burger**.....\$16
Bourbon bacon jam, smoked gouda, sliced tomato, house made pickles, fried egg
- Blackened Chicken Sandwich**.....\$14
Avocado, smoked gouda, bacon jam
- Po Boy**.....\$14
Fried Shrimp or Oysters, sliced tomato, arugula, chipotle, aioli
- Crab Roll**\$15
Toasted bun, stuffed with 1/4 pound of lump crab
- Fish Tacos**.....\$14
Cajun dusted mahi-mahi, red onion, fresh cilantro avocado lime aioli.
- Cuban Sandwich**.....\$15
Shredded pork, sliced Ham, swiss, mustard, pickles served on pressed sobado
- Fish & Chips**.....\$15
Beer battered cod, fried potato wedge, malt vinegar

Consuming raw or undercooked foods has the potential to cause foodborne illness. All items that fall under this category will be marked by an asterisk by the item

"An 18% gratuity will be added for parties of 5 or more"

MARTINIS

Blood Orange \$11

Citrus vodka, blood orange vodka, fresh blood orange, white cranberry

White Peach \$10

Peach vodka, triple sec, lime, white cranberry

Espresso \$12

Vanilla vodka, kahula, espresso

Blood Orange Manhattan \$13

Woodford Reserve, Orange bitters, blood orange liquor, luxardo cherry

Youell's Elite \$15

Stoli elite vodka, brine, blue cheese stuffed olives

The Sparkling Pear \$13

Grey Goose La Poire, elderflower liquor, champagne

COCKTAILS

House Recipe Sangria \$9

Choice of Red, White, or Peach Sweet Tea

Mojito - Blackberry or Mango \$10

Rum, lime, mint, simple

Gus's Old Fashioned \$13

Bulleit Bourbon, house honey syrup, bitters, luxardo cherries, orange

Very Cherry Mule \$9

Cherry vodka, lime, ginger beer, luxardo cherries

Tito's Cucumber Gimlet \$10

Tito's Vodka, muddled cucumber, fresh lime, soda

Strawberry Jalapeno Margarita \$11

Jalapeno infused tequila, fresh jalapeno & strawberry, cointreau, sour, chili salt rim

WINE POURS

-REDS-

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PINOT NOIR

PROVERB-CA 8
BROWNSTONE-CA 10
ERATH - WILLAMETTE VALLEY 13

CABERNET

PROVERB - CA SHOOTING 8
STAR - CA 11
ROBERT HALL- PASOROBLES 13

MERLOT

PROVERB MERLOT-CA 8
HYATT VINYARDS-WA 11

OTHER REDS

APOTHIC RED BLEND-CA 9
ALAMOSMALBEC-ARGENTINA 11

-WHITES-

PINOT GRIGIO

PROVERB-CA 8
ALTOVENTO-ITALY 10
JOSH CELLARS -CA 12

CHARDONNAY

PROVERB-CA 8
WILLIAM HILL - CA 10
BUTTER-CA 13

SAUVIGNON BLANC

PROVERB-CA 8
JOEL GOTT-CA 11
KIM CRAWFORD - NZ 13

OTHER WHITES

PROVERB ROSE-CA 8
FLEUR DE MER ROSE - FRANCE 11
BLUE MOON RIESLING 9
PIO CESARE MOSCOTO - ITALY 11
ELMO PROSECCO - ITALY 10

BEER OFFERINGS

DRAFT BEER-\$4

Millerlite
Yuengling

DRAFT BEER- \$7

Funk Citrus
Funk - Rotating tap
Victory Golden Monkey
Victory Summer Love
Troegs Perpetual
Sweet Water Hazy IPA
Troegs Sunshine Pilsner
Stella Artois
Big Oyster - Belgian Wit
Peroni
Guinness

BOTTLED BEER-\$5

Heineken
Michelob Ultra
Coorslight
Angry Orchard Corona
Budlight
Heineken N/A

OYSTER SHOOTERS

Classic - \$9

Titos, oyster, cocktail sauce, Tabasco, lemon

Smokey Shooter - \$9

Mezcal, lime, chili salt rim

TODAY'S DESSERTS -\$8

New York Style Cheesecake

Graham cracker crust, cream cheese filling

Classic Crème Brûlée

Traditional vanilla bean custard underneath brittle caramelized sugar (GF)

Chocolate Peanut Butter Crunch

A sweet layer of peanut butter with a crunchy corn chex crust with a thick ganache top (GF)

Blueberry Carrot Cake

Layered, frosted and filled with sweet lemon cream cheese frosting 2x Winner Best of Philadelphia

Key Lime Pie

Refreshing key lime custard in a classic graham cracker crust

Brown Butter Upside Down Cake

Served warm, topped with cinnamon ice cream and a brown butter caramel sauce

